Grilled Salmon

June Van Houten, A Fare to Remember LLC, Grand Junction, CO

Servings: 2

Ingredients:

Salmon fillet Garlic powder Salt (to taste)

4-6 Tablespoons of A Fare to Remember Chipotle Sauce on each fillet (Choose from hot, medium, mild, raspberry, cherry, peach, or pineapple Chipotle Sauce)

Instructions:

Place 2 salmon fillets(skin side down) on an electric counter-top grill. Add the garlic powder and the salt to taste. Spoon your favorite A Fare to Remember Chipotle Sauce on the top of the salmon. Close the grill lid. Cook until fish is opaque. Remove the salmon from the grill (leaving the skin on the grill). Serve with your favorite side dish (rice, potatoes, veggies, etc.) Be creative!

Wine Pairing:

Confre Cellars Mango Wine

